

Maranges "Vieilles Vignes"



Appellation: Maranges "Vieilles Vignes" Geolocation: 4.6901401 – 4.667736 / 4.6902072 – 4.668048 Grape variety: Pinot Noir Soil type: Calcareous clay Vine age: 60 years Yield: 50 hectoliters per hectare



 ABV: 13%
Vinification: Handpicked and selected during harvest. Slow extraction through pressing. Alcoholic fermentation in stainless steel tanks. Malolactic fermentation in barrel with native yeast and bacteria.
Maturation: Matured on fine lees for 10 months. Racked, fined and lightly filtered before bottling.
Production: 5850 bottles per year

Bottled at the estate.

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